

Weber Flavors Regulatory Expertise

Product Specific Documents:

- Specification
- Allergen
- Nutritional
- GMO
- Gluten
- Safety Data Sheet
- Micro Specifications
- Kosher
- Product Guarantee
- Certificate of Origin
- Proposition 65
- Halal Suitability
- % Range Breakdown
- Certification of Natural Flavor
- Vegan / Vegetarian
- Whole Foods Compliance
- Flavor Ingredient Data Sheet (TTB FIDS)
- International Compliance
- Organic Certificate



Regulatory Expertise:

- TTB Submission Manager
- Organic Submission Manager
- Ingredient Legend labeling recommendations
- Supplier Questionnaires
- Supplier Requirements reviews
- SQF Practitioner back-up



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FDA:

- Our flavorings are manufactured under the regulations and guidelines of the U.S. Food & Drug Administration (FDA). Specific applicable parts of those regulations may include, but are not limited to, the following sections in the *Code of Federal Regulations, Title 21*: Part 101.22 Labeling Requirements, Part 172 Direct Food Additives, Part 182 & 184 GRAS Substances.
- Our products contain ingredients which are approved for use in regulation of FDA or are listed as Generally Recognized as Safe (GRAS) on a reliable published industry association list, primarily determined by the Flavor and Extract Manufacturers Association (FEMA). Weber Flavors uses all Food Grade ingredients.
- We operate by Good Manufacturing Practices (GMP's), which are enforced by the FDA. Some examples of GMP's include hand washing, no jewelry, no eating or drinking within production or warehouse areas, etc. GMP's should be practiced at any food manufacturing plant. FDA does not require us to have a regulated Hazard Analysis & Critical Control Point (HACCP) Plan. But we do operate under a HACCP Plan and follow the guidelines for food safety as required by HACCP.
- Facilities producing anything going directly into the food chain must be FDA registered per the *Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act)*.
- The 8 Major Food Allergens as defined by FDA's *Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)* as: Milk, Eggs, Tree Nuts, Peanuts, Wheat, Soybeans Crustacean Shellfish and Fish. Weber Flavors has all of the Big 8 allergens in the facility except Crustacean Shellfish and Fish. Weber Flavors has an allergen control procedure.
- There is not FDA definition of "Natural". Therefore the use of this word is up to the finished food manufacturer's determination. FDA has defined "Natural Flavor" per 21 CFR 101.22(a)(3): *The term natural flavor or natural flavoring means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional.*
- Our finished product ingredient legend labeling recommendations for Natural, MWNI or WONF Flavors are as follows:
To the best of our knowledge and belief, our product can be declared as 'Natural Flavor' in the ingredient legend of the finished food product, per the FDA regulations for the labeling of flavorings in food products (21 CFR 101.22 (h)).
The non-flavoring ingredients (excluding colors) in our product do not require labeling in the ingredient legend of the finished food product since they are considered incidental additives, without functional effect in the final product (21 CFR 101.22 (h)(2)).

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Flavor samples available by request

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